Author: Cherchies® Specialty Foods

Ham, Turkey, and cheese stromboli recipe

Ingredients

- 1 pizza crust, refrigerated
- 2 (Tbsp) Tablespoons <u>Cherchies® Champagne</u> <u>Mustard</u>, <u>Cherchies® Cranberry Mustard</u> or <u>Cherchies® Hot Banana Pepper Mustard</u>
- 5-6 slices ham
- 5-6 slices Provolone or Swiss Cheese
- 5-6 slices turkey
- 1/2 cup mozzarella cheese
- 1 egg, beaten
- Cherchies® Garlic Seasoning
- Flour for rolling
- Marinara sauce for dipping

Preparation

- 1. Preheat oven to 350 degrees. On a lightly floured surface, roll out the dough into a rectangle.
- Spread the dough with the mustard of your choice, followed by a layering of ham, cheese, turkey, or whatever combination that pleases you.
- Add mozzarella cheese. Starting with the long end, carefully roll up the filled dough.
- 4. Place the stromboli, seam side down on parchment paper, pinch together the ends to seal the dough, cut small slits into the dough, and brush the dough with the egg.
- 5. Sprinkle garlic seasoning. Bake 20-25 minutes. Serve with marinara sauce. Enjoy!

